School of Culinary Arts & Food Technology - Summer Newsletter 2018

James Peter Murphy
Dublin Institute of Technology, james.p.murphy@dit.ie

Follow this and additional works at: https://arrow.dit.ie/tfschcafoth
Part of the Education Commons, Food and Beverage Management Commons, and the Life Sciences Commons

Recommended Citation
Murphy, J (ed) (2018) School of Culinary Arts and Food Technology, Summer Newsletter, 2018, Dublin, Dublin Institute of Technology.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
Recruitment Driven Events

The School of Culinary Arts in association with the College of Arts Tourism colleagues and DIT organised a series of specially designed recruitment events to create awareness around the school’s full and part-time programmes. These recruitment events began with the institute’s Open day which was held last December leading on to the ‘Career Guidance Counsellors’ event held (April 19th). The largest event for the school was clearly our college open ‘Open Day’ which was held in (April 25th). The school welcomed hundreds of students from various schools across Dublin treating them all to a series of programme presentations and a guided culinary tour of the college which included visits to our training kitchens, bars, restaurants, food stores and bakeries. Prospective students were also treated to bite size samples of the foods created in the school prepared by the students and staff. Dr Frank Cullen (Head of School) congratulated everyone for working so hard to ensure that all recruitment events ran smoothly stating that he believed these types of activities help to drive student numbers and increase the school’s profile in the wider community, Dr Cullen also presented the Guidance Counsellors a copy of ’All in the Food-75 Years of Cathal Brugha Street’.

Find us on Social Media

The School of Culinary Arts and Food Technology are delighted to launch its various social media accounts and communications network. Make sure to follow us and stay up to date.

- @culinaryarts/Cbs
- @DITfoodforum
- DITFoodForum! #ditfood #foodstudies
- scaft@dit.ie
- dit.ie/Culinaryartsandfoodtechnology

Denise Connaughton (Lecturer Baking & Pastry Arts,DIT) guides Counsellors during their visit to the school's bakery laboratories, Cathal Brugha Street

School of Culinary Arts & Food Technology ‘Newsletter’ Submissions (Next Issue): Please e-mail submissions for inclusion to: James.p.murphy@dit.ie Thank you!!
Recruitment Driven Events

Staff and students of the School of Culinary Arts and Food Technology, delivering recruitment activities.
Colleagues, Friends and Supporters

New colleagues, colleagues on the move, upcoming retirements

The School of Culinary Arts and Food Technology is delighted to welcome new full-time colleague (Roseanna Ryan, Lecturer Culinary & Pastry Arts), and to welcome back Dr Karen Casey. The school congratulates colleagues Norma Kelly on the recent arrival of baby Vivienne Cleary and George Smith (Lecturer Culinary Arts) on the arrival of baby May Smith, to use Georges word wee sister for Donie. Retirements: Colleagues John Clancy (Senior Lecturer Culinary Arts), Sean Hogan (Lecturer Restaurant Management), Brid Banks and Paddy Munroe (School General Operative Team) will all retire during this summer period, the school wishes John, Sean, Brid and Paddy a long and happy retirement and thanks them all most sincerely for their unique and cherished contribution to our school always remembered never forgotten!

School Development Manager

The school has received funding and approval in our attempts to appoint a new Business Development Manager to address the school strategy towards developing an Enterprise unit in the school, this aspiration took a major step forward recently as this position went forward for advertisement. To make this position possible the School received a donated of €100,000 to pay for the job for the next two years. The successful candidate after appointment will assist the school management team (under the direction of Dr Frank Cullen) towards our work with companies to enhance the School academic delivery and towards supporting our students.

School Refurbishment Project

The School of Culinary have recently engaged on a series of on-going refurbishments to enhance the school’s learning and teaching environments for staff and students. The work involved re-painting and re-carpeting, new electronically controlled blinds (training restaurants and bar), replacement of kitchen equipment, purchase of new furniture for the training bar and restaurant areas. These investments are part of the school’s continued commitment towards delivering world class facilities for all the school’s students. The school refurbishment project was managed and co-ordinated through Darragh Power (DIT Estates), a major word of thanks to him and his team. All (old) and replaced equipment and furniture was donated to the Haiti Project (co-ordinated by Mike O’Connor, Assistant Head of School).
Research

**Publications and Conference Presentations**

The School of Culinary Arts and Food Technology congratulates colleagues **Pauline Danaher** and **Dr Roisin Burke (photo right)** for their recent publication and conference presentations successes which included:


- Abstract on Note by Note cooking accepted for a **poster presentation at the ISEKI conference 2018 in Stuttgart**. "Project-based learning and Note by Note cooking: Two ingredients to enhance student learning and creativity"

- Environmental Health Officers Conference Presentation: entitled 'Recent Developments in Cooking, Methods, Ingredients and Processes' held at the Gibson Hotel, Dublin (photo right includes also Gail Carroll, Enforcement Policy Manager, FSAI, Culinary Arts, DIT Graduate and Elaine Connolly, Enforcement Policy Executive, FSAI).

**Erasmus (FIPDes) Master students research visit to Teagasc.**

FIPDes students visited Teagasc Headquarters recently for a guided tour and research presentations. Erasmus student Sonam from Bhutan was delighted to meet Teagasc Research Officer, **Dr. Dilip Rai**, also from Bhutan (see left photo). Dilip spoke to the FIPDes students about the **phytochemical research** work which is carried out in his lab. The students also heard from other staff about chemical analysis and functional ingredients which are extracted from meat. Dr Roisin Burke (Senior Lecturer, DIT) who coordinated the visit stated that the group looked forward to returning to Teagasc during the summer school on June 12th for a special seminar 'Beyond Brexit - Making Food Innovation Go Further'.

**Chocolate and agrobiodiversity**

The DIT School of Culinary Arts and Food Technology was delighted to welcome Simran Sethi, US journalist, author and creator of The Slow Melt, the first podcast on the continuum of chocolate, for a public lecture and chocolate tasting on May 14th, 2018. In her award-winning book *Bread, Wine and Chocolate: The Slow Loss of the Foods We Love*, Sethi investigates the loss of biodiversity from soil to plate of some of our favourite foods, and tells the story of what we are losing, how we are losing it, and the inspiring people and places that are sustaining the foods we love. After an introduction into the world of cocoa from the jungles of Ecuador to her kitchen table, Ms. Sethi guided the more than 70 attendees in a tasting of bean-to-bar 75% chocolates from Tanzania, Nicaragua and the Dominican Republic, produced right here in Dublin by The Proper Chocolate Company. The event, organised by **SCAFT lecturer Anke Klitzing**, was part of the lead-up to the Dublin Gastronomy Symposium 2018, the biennial event bringing an international audience of food scholars and enthusiasts to Dublin for two days of talks and events on the topic of food and gastronomy. Photos: H:\2017-2018 SCAFT\O2 School\School Events-Photos, Videos&Developments\2018\2018.5.14 Chocolate Lecture and Tasting Simran Sethi.
Academic Engagement and Exchange

School Hosts visiting Lecturer from Girona, Spain

The School of Culinary Arts and Food Technology recently hosted Ms. Pilar Montojo Jordan, Cookery, Pastry Teacher and Author from Girona, Catalonia (Spain), Ms Jordan who has just finished her first book on vegetarian food and teaches at Escola d’Hostaleria i Turisme de Girona. This initiative will help create further links between the two schools and educational systems in Ireland and Spain. Ms. Jordan offered express thanks to both Diarmuid Murphy and Diarmuid Cawley for co-ordinating a full and meaningful week of integrated activities for her during her visit to the school.

3rd International Hospitality Day 2018

The School of Culinary Arts and Food Technology were delighted to come together to celebrate the spirit of hospitality and the people behind the scenes - who give a human touch to this Industry recently during World Hospitality Day. This initiative created by our colleagues at The International Hospitality Council helps towards creating amazing activities like cooking for the underprivileged, planting saplings, organising cleanliness drive and/or organise seminar on contemporary issues in Hospitality and culinary arts industry. To mark this special the council also presented Mr Ratan N Tata (centre photo) with the Hall of Fame Award.

School Lecturer Elected ABST President

The School of Culinary Arts and Food Technology is delighted to announce that James Griffin - pictured right (Lecturer Baking and Pastry Arts, DIT) has recently been elected as President of ABST (Alliance for Bakery Students & Trainees). ABST actively seek to retain, develop and maintain the under-pinning craft skills and technical knowledge required in the baking industry, offering guidance and sharing information for students undertaking bakery training within the industry.

2018 Taiwanese Cookery Demonstration

The “2018 Taiwanese Cooking Demonstration” (a collaboration between the Taipei Representative Office Ireland and the School of Culinary Arts and Food Technology was held recently at the Kathleen O’Sullivan Theatre, DIT, Cathal Brugha Street. This special event provided an enlightening and exciting culinary demonstration by seasoned Head Chef, Prof. Chieh-Kuei Lee (pictured with Diarmuid Murphy, Lecturer Culinary Arts, DIT - right side), who was awarded the Excellent Chef Award in 2002 by the Hotel Business Association and has over 15 years of experience working in many famous hotels across Taiwan. Also, he lectures in universities such as Shih Chien and Hung Kuang and demonstrating Taiwanese dishes and fruit carving. Chef Lee also prepared local Irish ingredients such as beef, meats, vegetables and potatoes with a Taiwanese approach.
Academic Engagement and Exchange

IDAN (Iceland) visit to School of Culinary Arts & Food Technology

The Board for the Culinary and Hospitality Department of IDAN (Iceland) under the direction of Mr. Ólafur Jónsson, Head of Culinary and Hospitality Department, IDAN fræðslusetur visited Cathal Brugha Street, DIT recently, this visit was facilitated by James Murphy (Assistant Head School of Culinary Arts & Food Technology, DIT). The purpose of the visit addressed areas surrounding educational provision in Ireland (including Vocational provision) and how the VET programmes for bakers, chefs, waiters and mead processors – butchers are organized in Ireland. Discussions also addressed the role of the stakeholders involved and the cooperation between VET schools and companies. IDAN (Iceland) works towards enhancing the skill level of companies and employees in the sectors that comprise IDAN by: Supporting and offering continuing education, re-education, and master’s level study, participating in research and development related to industrial skill and education, and leading communications with government authorities concerning education issues in the sectors. The Owners of IDAN are Unions of Icelandic skilled Workers, Union of Icelandic Graphic Workers (FBM) Union of Icelandic Hotel, culinary and Food workers (MATVÍS), Federation of Skilled Construction and Industrial Workers (Samidn) The Icelandic Union of Marine Engineers and Metal Technicians (VM), Federations of Icelandic Industries, Federation of Icelandic Industries (SI), Icelandic Travel Industry Association (SAF), The Icelandic federation for motor trades and repair (BGS), Master house builders association.

‘Calculating Restaurant Failure Rates’ paper published

Our school congratulates JJ Healy who’s paper entitled ‘Calculating Restaurant Failure Rates using Longitudinal Census Data’ has just been published in the Journal of Culinary Science and Technology. Available at https://www.tandfonline.com/doi/full/10.1080/15428052.2018.1459999. (Dr. Máirtín Mac Con Iomaire, Senior Lecturer Culinary Arts, DIT)

Colleagues support The Research Council and RTE Brainstorm

Congratulations to school colleagues who are actively supporting the Irish Research Council who have recently partnered up with @RTEBrainstorm to facilitate colleagues research contributions towards public debate, reflection on current issues and forwarding new perspectives. Find out how to get involved: https://bit.ly/2Irj88q. #LoveIrishResearch @RTE

School Supports DIT Foundation Activities

Highlighted below and within this newsletter are just a couple of wonderful photographic images captured of our students and colleagues during our schools recent collaboration with DIT Foundation. The school wishes to thank all students and colleagues who kindly facilitated this crucial work for our institute, DIT.
Industry and Civic Engagements

School Hosts ‘Best Sommelier of Ireland Competition 2018’

A day of intense competition took place at the Blue Room Restaurant, School of Culinary Arts and Food Technology, DIT Cathal Brugha Street, Dublin on Wednesday 7th March. Competitors from prestigious establishments battled it out for the title of Irish Guild of Sommeliers (IGS) Best Sommelier of Ireland title 2018. The three finalists (pictured below) were as follows: Julie Dupouy, Chapter One Restaurant, Dublin, Tomasz Szczepanski, Shanahans on the Green Restaurant, Dublin and Andrzej Dasiak, Hodson Bay Hotel, Athlone, Co. Westmeath. All finalists displayed their skills and knowledge over a wide range of practical tasks judged by an expert panel of judges representing the hospitality industry, hospitality education and journalism. The entire competition was overseen and run in a professional manner by the Irish Guild of Sommeliers (IGS) technical and executive committee. Following an intense afternoon of competition Julie Dupouy emerged as the overall winner with Tomasz and Andrzej first and second runners up respectively. The judging panels were high in their praise of all three finalists and stated that Julie Dupouy was a worthy winner after a highly contested competition by the other candidates. The wines for the competition were sponsored by Wines Direct. President (IGS) Oliver J. Murtagh thanked all the competitors for entering and hoped they enjoyed the experience and encouraged them to continue with their studies, he also expressed his thanks to the School of Culinary Arts and Food Technology, DIT for hosting this national sommelier event.

Cacao Barry ‘Pastry Workshop’ for colleagues

School colleagues were treated to a special Cacao Barry ‘Pastry Workshop’ hosted by Paul Kelly & Erik Van Der Veken (Cacao Brand Ambassadors). This unique chocolate was established in 1842 and is the base of most of the pastry recipes in the marketplace. Recipes prepared on the day included: Pina Colada Dessert Tun; Yuzu olive oil & green apple Bonbons; Sudachi Choco Fingers, Apple/Pear; Chocolate Macaroons; Lemon. This workshop was also supported by Redmond Fine Foods. A major word of thanks to Paul Kelly (Lecturer Culinary & Pastry Arts, DIT) and Erik Van Der Veken. All recipes prepared and photos are available on staff scratch drive (h) under events.
Industry and Civic Engagements

Musgraves CPD Diplomas Professional Butchery Graduation 2018

Dr Frank Cullen, Head of School Culinary Arts and Food Technology presented CPD Diplomas in Professional Butchery to Musgraves employees who successfully completed the DT487A programme (photo below). The CPD Diploma in Professional Butchery Skills Development Stage 1, level 6 programme on the (National Framework of Qualifications) NFQ promotes entry level careers as Butchery practitioners. The requirements of a CPD Diploma programme offer a broad and more general range of skills and knowledge in terms of managing and organising meat and culinary operations. This programme was designed primarily to meet the needs of MRPI and equip learners with skills for development, preparation and presentation of meats and culinary products in a safe, healthy and nutritious manner. Orla Farrell and Anne Marie Lynch, Human Resources Management team Musgraves congratulated the 2018 graduates and the School of Culinary Arts and Food Technology, DIT for this creating this unique educational opportunity for their employees to upskill and obtain higher qualifications which will serve them well in their respective establishments. Graduates were also joined by the many store owners, family, friends and colleagues from the School of Culinary Arts and Food Technology to congratulate them on their success. (Mike O’Connor, Assistant Head School Culinary Arts & Food Technology, DIT).

Bakery & Pastry Arts Students compete in ABST Competitions

A group of 18 DIT (4th Year) Baking and Pastry Arts students from across all final groups will travel (under the supervision and direction of Darren Harris & Sheona Foley - Lecturers Baking and Pastry Arts, DIT to the Alliance for Bakery Students and Trainees (ABST) competitions in the UK between June 15th /17th. The School wishes them all every success in these international competitions.

Building Blocks for Chefs—New culinary database launched

Over the last six years, the team from Gastronomixs.com has worked together with professional chefs from around the world to build an enormous database of culinary knowledge and inspiration. The goal is to promote a global reference work created for and by chefs. More than 20,000 chefs are currently working with this online tool, which contains thousands of recipes from all types of cuisines. The biggest difference to other sources is that Gastronomixs provides knowledge in the form of building blocks, also called components. These are not dishes, but preparations of one single ingredient such as smoked potato, fermented carrot or roast pineapple, which form part of a recipe. Classic preparations and the latest techniques are all arranged per ingredient on Gastronomixs.

Aid for Zambia

Dr Máirtín Mac Con Iomaire (Lecturer Culinary Arts) travelled to Zambia recently with a group of volunteers to work with Zamda Ireland, a charity that looks after street children and orphans. While some of the group were busy with building projects, Máirtín put a week’s syllabus of cookery lessons together and took a morning and evening class for five days. Some of the kids cooking can be seen on the Zamda Ireland Facebook page! The main drivers of the project are Pat Fanning, retired principal of Joey’s in Fairview and his wife Eimer and they daily transform the lives of hundreds of Zambian children, some of who have been orphaned due to the AIDS epidemic. DIT staff have supported the journey and Máirtín has brought out some donated uniforms and cookery books to help prepare some of the children for a career in hospitality. Photo also (see Zambia)
Industry and Civic Engagements

Musgraves Educational Tour

B.A. Culinary Entrepreneurship (DT416/1, see photo right) and their lecturer Bróna Raftery as part of the Artisan 2 – Deli Foods, module visited Musgrave Market Place and Food Academy recently. Business Development Manager, Thomas Williams gave an extensive tour of Musgrave Market Place and informed the group that Musgraves are Ireland’s leading food wholesale company and supply major brands such as Supervalu, Centra and Daybreak across the country with a vast range of food products including meat and fish. The students found it very interesting to hear that despite being such a large corporation they are committed to being a sustainable brand and as a member of Origin Green they promote this by sourcing 100% Irish meat and poultry for their customers. The tour ended in the Food Academy with a delicious Vegan lunch prepared by Joseph Roche, a former DIT Culinary Arts Student who is now the Business Development Chef for the Academy. Together with Clément Pavie (Customer Development Innovation and Training Manager) they discussed the salads we were sampling which contained some new products including salad dressings that Musgraves have developed in response to the growing demand from their customers for Vegan and Vegetarian products. The visit was a wonderful opportunity for the students to learn about the wholesale and retail food business and it highlighted the many career opportunities that are available in this area (Brona Raftery, Lecturer Culinary Arts).

Transition Years ‘Culinary Skills Challenge 2018’

The School of Culinary Arts and Food Technology in conjunction with the DIT Access and Civic Engagement Office took part in the first transition year skills challenge in the bakery at Cathal Brugha St. The aim of the challenge was to give secondary students from the surrounding areas of DIT Grangegorman the opportunity to experience being in a third level environment and a professional bakery while engaging with lecturers from the disciplined areas.

16 students from four local schools participated; Stanhope Street, Mount Carmel, St. Paul’s CBS and Cabra Community College. Culinary Arts Lecturers Shannon Dickson, Robert Humphries and Roseanna Ryan coordinated the day in the bakery where the members of staff gave a detailed demonstration on how to make yeasted bread and Victoria scones. The master class was to showcase the skill levels required by DIT students during their 4.5-hour bakery practical classes. The students then worked in groups of two where they produced the products demonstrated under the supervision of the DIT staff.

The day was a great success and an overall winning group was chosen at the end of the challenge. The winners were presented with a trophy at an awards ceremony held on the 14th of May 2018 at St. Laurence’s Church, Grangegorman. A special word of thanks to Shannon Dickson (Lecturer Baking and Pastry Arts, DIT) for co-ordinating our schools input into this event.

DIT Graduate shares insights into ‘Mixology’ (Donna Ahern, Licensing World).

Dubliner Darren Geraghty (DIT Bar Management Graduate) who is currently at the helm of the Candlelight Bar, Malahide, Co Dublin shared his insights in the world of mixology in a recent interview with Licensing World. After graduation from DIT Darren has gone on to win many National Cocktail competitions and in turn has represented Ireland at the World Cocktail Competition. During his career Darren has refined his craft and has been instrumental in the development of many new concept bars around town, Currently Darren is also a TV regular on Ireland AM, his love of cooking also fuels his cocktail creations. The School of Culinary Arts and Food Technology congratulate Darren on his career to date and wishes him every success going forward.
Industry and Civic Engagements

Andrew Ingredients and Renshaw Workshop

Final year students of the Baking and Pastry Arts Programme DT8418 enjoyed a special workshop kindly sponsored by Andrew Ingredients and their supplier Renshaw in the Baking and Pastry training areas, DIT Cathal Brugha St. The workshop gave students and staff the opportunity to obtain insightful knowledge and hands-on practical application into the art of cake decorating, figurine modelling and flower modelling was co-ordinated by Denise Connaughton (Lecturer, Baking and Pastry Arts, DIT). Andrews Ingredients are a bakery specialist supplier based in Northern Ireland and have forged valuable links with the Baking and Pastry Arts Programme in DIT in recent years. As you will observe from the photographs (listed below), this event was interactive, enjoyable, artistic driven and educational for all concerned. Sincere thanks were offered to the Andrews ingredients team (Finbar Haughey-Technical Sales Manager, Leah Abusow, Marketing Co-ordinator and the Renshaw products team Jayne Frost-Demonstrator, Billy Mckindle-Sales Representative.

Cocktail Masterclass Training for Bar & Beverage Management Students

Students of the Bar Studies degree programme were treated again to a special guest lecture recently at the DIT Training Bar based in Cathal Brugha Street, Dublin. This training session was co-ordinated by Judith Boyle (Assistant Lecturer Beverage Studies, DIT) and presented for the third year by Mr. Ciaran Murphy, Training and Development Manager, Nola Group Ltd and was broken into two sections. In the first section Ciaran introduced students to his background in the food and beverage industry and his marketing, training and operations work with the Nola Group (who’s establishments include No. 37 Dawson Street; House-Leeson St, Belfast, Limerick and Cork; Xico’s Baggot St; The Oak Parliament St amongst other locations) to date. Ciaran then demonstrated his unique mixologist skills and introduced the groups to the background of some of the world’s most famous cocktail categories and signature drinks cocktails which he currently prepares at No. 37 Dawson Street, Dublin. Ciaran stated that all good cocktails start with consistency and quality, training is crucial all the bartenders. On behalf of all the bartenders and management students present we would to thank Ciaran for organising such an excellent training session (Judith Boyle, Assistant Lecturer Beverage Management,
School Events and Developments

Coeliac Society of Ireland & Culinary Arts, Cathal Brugha St collaborate

Darren Harris (Lecturer Bakery & Culinary Arts, DIT) recently joined the Board of Directors of the Coeliac Society of Ireland. Darren is also Co-Chair of the Society’s Food, Beverage & Foodservice Advocacy Subcommittee. The Coeliac Society is a registered charity representing those living with coeliac disease in Ireland, raising awareness of the challenges faced by the 1% of the population (c. 47,500 people) estimated to have the disease. Fergal O’Sullivan, CEO of the Coeliac Society of Ireland and Dr Frank Cullen (Head of School, Culinary Arts and Food Technology) have confirmed that both organisations will be collaborating on a number of new exciting initiatives which are currently in development. These will offer important enhanced opportunities to improve food standards for all people who are suffering from this medical condition.

Best Cookery School Book in the World - Gourmand

The School of Culinary Arts and Food Technology, DIT, with our industry partners (O’Brien Press Ltd) published ‘All in the Food—75 Years of Cathal Brugha Street’ last year to mark the 75th anniversary of the college and its unique contribution to the world of culinary education. The book was awarded the title ‘World’s Best Cookery School Book by Gourmand International Awards. Written by the lecturers, past students and management of the School of Culinary Arts and Food Technology, DIT ‘All in the Food - 75 Years of Cathal Brugha Street’ was published in hardback by The O’Brien Press, Dublin and is currently available in all book shops plus the School of Culinary Arts & Food Technology, DIT School Office for €25.

Gout de France 2018 (celebrating French Cuisine)

John O’Connor, Dean Arts & Tourism welcomed Mr Stéphane Crouzat, Ambassador of France to Ireland as part of The World’s Greatest French Dinner, an event organised by the French Ministry for Europe and Foreign Affairs and the chef Alain Ducasse. On 21st March over 150 countries brought together 3,500 restaurants and 150 embassies over five continents in a celebration of French gastronomy. The School of Culinary Arts & Food Technology made an invaluable contribution to this showcase, supported by DT416 Culinary Entrepreneurship Students led by James Fox and Sean Hogan, while Diarmuid Murphy was instrumental in liaising with French Embassy. Chefs from around the world came together for a meal to celebrate the vitality of French cuisine and unite around the joint values of sharing and pleasure in a planet-friendly and healthy way, from haute cuisine to quality bistro food, they offered a French-inspired meal in their restaurant and participated in this great celebration.
School Events and Developments

New Product Development (NPD) Chef of The Year 2018 (sponsored by Blenders).

Food Product Development team colleagues Anna Cruickshank, Therese Cadden, Roisin Burke, Pauline Danaher, Diarmuid Murphy and Sheona Foley organised the 2018 NPD Chef of the Year recently using a Dragon’s Den approach for 4th years from DT407 and DT416. This poster competition gave the students an opportunity to present prototype food products that they had been developing throughout the year. The competition is sponsored by Blenders and the judges this year were David Chandler (Sales Director, Blenders), Julie Delany (Brand Manager, Blenders) and Susan O'Shaughnessey (NPD Manager, Dunnes Stores). The top 12 posters were selected from a very competitive poster competition. These students were then interviewed by the judging panel. Overall Winner was BA Culinary Arts student, Sabéal Keogh, with her banana flavoured bread, called “LOwAF”, the concept being a single serve low GI sweet baked loaf developed with Type 1 and 2 diabetes in mind. Not only is it low GI, but also low sugar, dairy free, high protein and a source of fibre. Best poster was Alexandra Fleming Johnston with “LemonAid”, a refreshing, sugar free, low-calorie lemon beverage enriched with L-glutamine. A perfectly zesty drink for any health conscious consumer. Joint second place went to Ruth Ghadimi’s “Shrub”, an artisanal sweetened drinking vinegar syrup based on fruit and herbs which can be mixed with tonic water and Niamh Barry’s “Hot Toddy Boiled Sweets” inspired from the flavours used in a hot whiskey including honey, lemon, cloves and Irish whiskey. Winners (photos right) received the following prizes 1st place received a voucher that included travel and dinner for two to a Michelin Star restaurant of winners’ choice, joint second place finalists also received vouchers to Michelin Star restaurants. All 12 finalists received a cash prize, which contributed to the celebrations of their final class in DIT.

Launch of Central and East Quads, Grangegorman Campus

DIT achieved a major milestone recently with the official turning of the sod by Ministers Donohoe, Bruton and Mitchell O’Connor to launch the construction of the Central and East Quads in Grangegorman. By 2020, the Central Quad (where the School of Culinary Arts & Food Technology will reside) and East Quad will be ready to welcome an additional 10,000 students and 600 colleagues to state-of-the-art facilities in the heart of Dublin.
Contributions of Success by Students and Colleagues.

DT432D 1st year part time chefs group display their specially created Fresh Cream Gateaux under the supervision of Roseanna Ryan (Assistant Lecturer, Culinary Arts (Pastry))

DT8418 Baking and Pastry Arts Management—Final Cake Decorating Projects displayed DIT Cathal Brugha Street

School Culinary Shop

Gary Ponyton (School Technical Support team) invites you to treat yourself to our schools tasty bakes and pastries served daily in the School Culinary Shop which is located at the Marlborough St lobby (01-4024532).

Chocolate Sculptures work created by Culinary Arts Students, DIT
Contributions of Success by Students and Colleagues.

DIT Future of Food - Masters Showcase 2018

50 students from the MSc in Culinary Innovation & Food Product Development and Erasmus Mundus Master Degree in Food Innovation & Product Design plus colleagues Tony, Michael and Jason and 8 of there students from the Georgian College Ontario, Canada competed in this year’s Masters Showcase 2018. This showcase is a central component of the module Food Prototype Development and Evaluation, students (under the direction of Lecturers Anna Cruickshank, Therese Cadden and John Clancy) were required to incorporate “reuse, recycle and be sustainable” in to their prototypes. His Excellency Kevin Vickers, Canadian Ambassador to Ireland opened the showcase and praised the diversity of products, describing the event as similar to “United Nations” due to the number of countries represented on the day. Showcase judges included Ian Mannix (BIM), Anthony O’Toole (Blogger and Consultant), Una Lynch (Stafford Lynch) and Julie Delany (Blenders), joined by new judges Paddy Brady (Master Foods) and DIT Lecturers Diarmaid Murphy, Rosanna Ryan and Dr Mark Farrell.

Erasmus MSc Food Innovation & Product Design winner was Ms. Delight Naana Datsomor with “Evie’s Mango Dressing and Sandwich Spread”. This is described as a dressing similar to mayonnaise but using mango. To date there is no fruit based emulsified dressing sold on the Irish market so this may prove to be a very lucrative product.

MSc Culinary Innovation & Food Product development programme winner was Mr. Thomas McEvoy with “Root Cause Carrot Curd” a sweet spread (or filling) made from carrot – that is lightly spiced and flavoured with orange and locally-sourced honey. The proposed ‘Root Cause’ brand will aim to promote food sustainability in Ireland through primarily sourcing raw materials through ‘gleaning’ to redirect potential food waste in our food system. The aim of these products is to creatively challenge tradition, change perceptions and educate, the judges agreed both products have great potential if launched on to the Irish market.

A presentation was made to John Clancy (Lecturer, DIT) to mark his upcoming retirement, it is hoped that John will now join the judging panel for future showcases. It was a great day, thanks to the teaching team, General Operatives and Estates not least our host Ann (Aramark Ltd) for use of the DIT Canteen, CBS (Anna Cruickshank, Senior Management Team, School of Culinary Arts & Food Technology, DIT)
Contributions of Success by Students and Colleagues.

Ph.D student success

Ph.D student Kim Millar (Supervisors: Dr. Róisín Burke (School of Culinary Arts & Food Technology) Dr. Catherine Barry-Ryan (Food Science School), Dr. Sinéad McCarthy (Teagasc) and Dr. Eimear Gallagher (Teagasc) won the best student presentation award at the E3S Sensory Network symposium in Teagasc, Ashtown on May 9th. Her presentation was entitled: 'The Effect of Germinated and Toasted Yellow-Pea Flour Addition on the Textural and Structural Properties of White Bread'. (See photo right)

A Day in the Life of our Students and Colleagues
Students and Colleagues across the media


The biennial Dublin Gastronomy Symposium 2018 co-ordinated by Dr Mairtin Mac Conlomaire (Senior Lecturer, Culinary Arts DIT) will take place between May 29th and 30th has “Food and Power” as its theme. More than 50 speakers will address this topic in a variety of ways and the keynote lecture will be given by Marion Nestle, Professor of nutrition, food studies and public health at New York University. The event, hosted by Dublin Institute of Technology, is open to the public and full access tickets, including meals, are available to purchase at Eventbrite.ie, for €230. https://www.irishtimes.com/life-and-style/food-and-drink/put-spring-on-your-menu-1.3449179

2018 National Dairy Chef Competition—France and Ireland

The School of Culinary Arts and Food Technology, DIT hosted the National Dairy Chef Competition of French-Irish student Chefs which took place on the 21st of March 2018. It was organised by Dr. Frank Cullen, Mike O’Connor and Diarmuid Murphy (SCAF) jointly with the French Embassy in Ireland and in partnership with the National Dairy Council and the Centre National Interprofessionnel de L’économie Laitière. The purpose of this competition was to give opportunity to students to showcase all skills and knowledge learnt within their institution and apply them showcasing dairy produce. A total of five teams, with one Irish student and one French student in each pairing participated in a cook off in Dublin at the DIT, on Cathal Brugha Street. They were given a mystery basket of ingredients to cook from and had to create a three-course menu. The first prize was a week-long internship within the prestigious kitchen of the Ministry for Europe and Foreign Affairs, Paris, France. The French winners were awarded a food tour of Ireland as well as a week-long internship in Michelin Star restaurants. The joint runners up won an internship at Chapter One, Michelin Star Restaurant, owned by chef Ross Lewis and at Michelin Star Restaurant Patrick Guilbaud who were both judges on the day of the event along with Stephane Crouzat, H.E Ambassador of France to Ireland and Cathy Curran of the National Dairy Council. The Winning pair were Pierre-Louis Delacroix from Université de Cergy-Pontoise and Derek McClelland from Waterford Institute of Technology. Irish Team: (Adam Leahy, AIT; Keith Moroney, CIT; James Gavin, Dublin Institute of Technology; Rourke Griffin, LYIT; Derek McClelland, WIT. French Team: Elise Ibars, Lycée des métiers de Lau-tréamont, Brice Lallement, Lycée des métiers de Bazeilles, Florence Seguin, Ensemble scolaire Sacré-Coeur de St Chély d’Apcher, Briac Le Roy, Lycée hôtelier de la Rochelle, Pierre-Louis Delacroix, Université de Cergy-Pontoise. We congratulate everyone involved and look forward to next year when the competition will be held on Wednesday 4th April 2019 at CFA Médéric in Paris.

Irish Chef David Joyce Crowned 'Best European Chef for 2018' (Hospitality Ireland)

The School of Culinary Arts & Food Technology, DIT congratulates Irish chef David Joyce who has been named recently "Best European Chef for 2018". The competition saw seven professional chefs go head to head in Barcelona in an exclusive competition of European chefs. Now in its third year, the European Chefs’ Cup is a gastronomic competition held by catering company Aramark. Chefs had to create a three-course menu from a pre-selected shopping basket. Joyce said, “I couldn’t have succeeded here today without the continued education and support from all of my colleagues especially my mentors Ross Lewis and Derek Reilly.”
Collaborations / Staff Resources / Thank you

Findlater Barista Master class for students

Anna MacMenamin (Head Barista Trainer-Findlater & Co) with over 15 years’ experience in the coffee industry presented a special barista training class for Bar & Beverage Management students recently. Findlater brands include Warbler and Wren, Robert Roberts, Lavazza and You brand (a bespoke coffee blend and brand for individual businesses). With the current changes in the bar industry and the consumer knowledge for coffee growing all the time it is now more important than ever for a bar to give an excellent coffee offering. Anna initially explained the coffee growing process and roasting of the beans and how these differ between plants, brands and also between coffee growing countries. She then demonstrated the best practice procedures in creating all the major coffee styles (Espresso, Americano, Latte) offering the students a tutored tasting session of all styles and the opportunity to practice the barista art. Thanks were offered to Anna and Findlater and Co. for supporting this training session (Judith Boyle, Assistant Lecturer, Bar and Beverage Management, DIT).

School Staff Resources: Staff Sharing Drive (h)

The School of Culinary Arts & Food Technology have recently developed a dedicated staff resource sharing area under the Staff Sharing Drive (h) entitled 2017-2018 SCAF T FOLDER, this area contains the following resources for staff:

- **O2 School—Food Safety (For all staff):** FS AI Docs, IS 340 Docs, food safety audits, awards & classifications.
- **Allergens:** class sheets, training materials, students, culinary shop, DIT Docs., new Institute Allergen Policy
- **School events, photos, videos & development:** all activities held via the school.
- **Module catalogue/Programme Docs:** All school programme and modules.
- **O2 School-Health & Safety (For all staff):** safety sheets, incidents reports, buildings work, emergency procedures, first aid, HAS reports, SCAF T Safety Statement, uniform codes, signage, equipment SOPs.
- **Placement information / PMDS Preparation & Meeting Docs / Research / Grangegorman on-going developments / School Newsletters. / Staff training and resources. / Class lists: all programmes.

Thank You

On behalf of the School Management team we thank the following Industry bodies and trade associations for the support provided to the School: Euro-Toques Ireland, Panel of Chefs, Irish Hotels Federation, Restaurant Association of Ireland, Licensed Vintners Association, Vintners Federation of Ireland, Flour Confectioners and Bakers Association, Irish Guild of Sommeliers, Bartenders Association of Ireland. Finally the School of Culinary Arts & Food Technology achievements and on-going developments are only possible through staff interactions with industry, students and trade associations: We thank the staff and our sponsors for this excellent work, well done.
The significant achievements of the school would not be possible without the generous and ongoing support of our sponsors, we thank you all most sincerely.

**Our School Sponsors - ‘Inspired’ Friends of Culinary Arts**

Innovative Supporters of Professional Industry Research, Education and Development

**Gold Plaque Sponsors**

- **MANOR FARM**
- **MUSGRAVE MarketPlace**

**Silver Plaque Sponsors**

- **DAWN FARMS**
- **StaffordLynch**
- **ROBERT ROBERTS**
- **panelto**
- **Blenders**
- **Country Crest**

The INSPIRED Friends of Culinary Arts had assisted the School to enhance our educational provision.

The INSPIRED Friends of Culinary Arts concept is to develop a dialogue between the food and culinary Industry and the School to lead food innovation and the quality of the food offered in Ireland. The entity: Support and Assist the development of the school for a better student experience and learning outcomes through food industry stakeholders – food companies, operators, Food retail, Artisan producers, Culinary professionals and Bord Bia, etc. Inspired’s purpose is also to generate funding for the School through its connectivity with the food industry for the support of Ingredients, facilities, bursaries, professorship, sponsorship, internships for students, expansion of subjects (e.g. Food Photography, Psychology, Packaging, etc), Inspirational tours and attract international speakers, demonstrations, develop prototype production areas, bespoke courses for company specific training, working with suppliers and growers. Organise recruitment fairs for students and food companies to meet, and to keep chefs that have been trained in the Irish food industry in Ireland. The schools current INSPIRED Friends of Culinary Arts supporters are leading the way to a great future for it’s graduates.

School of Culinary Arts & Food Technology ‘Newsletter’ Submissions (Next Issue):
Please e-mail submissions for inclusion to: James.p.murphy@dit.ie Thank you !!